



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food

CHICAGO RED HOTS, LLC
CHICAGO RED HOTS
9025 W BROWN DEER RD
MILWAUKEE, WI

5/14/2014

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$107.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Cross Contamination		
3-302.11	A box of hamburger patties was stored over an open container of hot dogs in the prep cooler. The operator moved the box of hamburger patties to the bottom shelf. All food must be protected from cross-contamination. (Corrected onsite)(Repeat violation)	5/28/2014
3-701.11	A carton of coleslaw in the standup cooler was dated 4-23-14. The operator discarded the carton of coleslaw. Food that is unsafe, adulterated or not from an approved source must be discarded. (Corrected on-site)	5/28/2014
Inadequate Cooking		
3-401.11	The gyro machine was turned off (pilot light was lit only) with a spigot of gyro meat on the machine. Always leave the machine on and continue to cook gyro meat until all meat is shaved off gyro cone. You can either hot hold the cooked meat at 135 degrees or cool it down to 41 degrees and store it for 7 days. Raw animal foods must be cooked to appropriate temperatures. (Repeat violation)	5/28/2014
Improper Hold		
3-501.16	Hot dogs and gyro meat was at 127 degrees in the steam table. The operator adjusted the steam table and the food items were above 135 degrees by the end of the inspection. Potentially hazardous food must be held hot at 135 degrees or above. (Corrected on-site)(Repeat violation)	5/28/2014
3-501.16	Tomatoes, gyro sauce and raw beef patties were at a temperature of 44-45 degrees. The operator adjusted the temperature of the prep cooler and the cooler was registering 40 degrees at the end of the inspection. Potentially hazardous food must be held cold at 41 degrees of below. (Corrected on-site)(Repeat violation)	5/28/2014



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3-501.17 The deli meats (Ham, corned beef, turkey, etc.) in the prep cooler were not date marked. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. (Repeat violation) 5/28/2014

Other CDC Factors

7-201.11 There was a bottle of glass cleaner stored on a shelf above a prep table. Cleaning products were stored on shelves above cases of beverages in back hallway. All toxic materials must be stored so they will not contaminate food. (Corrected onsite) 5/28/2014

Personal Hygiene

2-301.14 An employee was observed handling money at the front counter and then put on gloves to handle ready to eat food items without washing their hands. Employees must wash their hands before working with food. 5/28/2014

CDC Risk Violation(s): 8

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
5-202.11	There is water leaking from under the sanitizer compartment sink. Properly repair plumbing to eliminate leak to code.	5/28/2014
6-202.11	The lighting in the back prep area was not shielded. Install a protective cover or shielding over lighting.	5/28/2014

Good Practice Violation(s): 2

Total Violations: 10

Notes:

On 5/14/2014, I served these orders upon CHICAGO RED HOTS, LLC by leaving this report with

Inspector Signature (Inspector ID:96)

Operator Signature